

**INCH-POUND**

**A-A-20193A**

**February 29, 1996**

**SUPERSEDING**

**A-A-20193**

**September 19, 1991**

## **COMMERCIAL ITEM DESCRIPTION**

### **ONIONS, DRY, READY-TO-USE**

**The U.S. Department of Agriculture has authorized the use of this Commercial Item Description.**

#### **1. SCOPE.**

**1.1** This Commercial Item Description (CID) covers ready-to-use dry onions, packed in commercially acceptable containers, suitable for use by the Federal Government.

#### **2. CLASSIFICATION.**

The ready-to-use dry onions shall conform to the following types, colors, and styles as specified in the solicitation, contract, or purchase order.

**Types.** (In accordance with the applicable U.S. Standards for Grades.)

**Type I** - Bermuda-Granex-Grano

**Type II** - Creole

**Type III** - Other than Bermuda-Granex-Grano and Creole, such as sweet Spanish or globe

**Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Head, Food Quality Assurance Staff, Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, Room 2506, South Building, P.O. Box 96456, Washington, DC 20090-6456 or FAX (202) 690-0102.**

**FSC 8915**

**DISTRIBUTION STATEMENT A.** Approved for public release; distribution is unlimited.

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### **Colors.**

**Color A** - White

**Color B** - Yellow

**Color C** - Red

### **Styles.**

**Style 1 - Whole** (Whole onions shall be mature, single bulbs, well or fairly well-shaped, and free from splits.)

**Style 2 - Sliced** (Onions shall be sliced perpendicular to the longitudinal axis. The slices shall be  $\frac{3}{16} \pm \frac{1}{16}$  inch [ $0.080 \pm 0.026$  cm] thick.)

**Style 3 - Diced** (Diced onions shall be pieces  $\frac{1}{4} \pm \frac{1}{8}$  inch [ $0.635 \pm 0.318$  cm] in each dimension.)

**Style 4 - Chopped** (Chopped onions shall be pieces  $\frac{1}{8} \pm \frac{1}{16}$  inch [ $0.318 \pm 0.159$  cm] in each dimension.)

## **3. SALIENT CHARACTERISTICS.**

**3.1 Raw materials:** The dry onions shall be U.S. No. 1 Grade of the U.S. Standards for Grades of Bermuda-Granex-Grano Type Onions, Creole Onions, or Onions (Other Than Bermuda-Granex-Grano and Creole Types), as appropriate.

**3.2 Preparation:** Onions shall be prepared in accordance with good commercial practice.

### **3.3 Finished product:**

**3.3.1 Flavor and odor:** Ready-to-use dry onions of any style shall possess characteristic flavor and odor. The onions shall be free from objectionable flavors and odors.

**3.2 Color:** Ready-to-use dry onions shall possess good exterior bright characteristic orange-yellow, red, or white color. Ready-to-use dry onions shall be free from green, white, or orange-brown units which more than slightly affect the appearance of the product.

**3.3.3 Texture:** The ready-to-use dry onions shall be firm, but not tough, fibrous, or mushy. The prepared onions shall possess a practically uniform texture.

**3.3.4 Temperatures:** The ready-to-use dry onions shall be kept under refrigeration to maintain quality. Unless otherwise recommended, preparation, storage, and delivery temperatures greater than 32°F (0°C) but not more than 40°F (4.4°C) are recommended.

**3.3.5 Defects:** The prepared ready-to-use dry onions shall be free from defects which materially detract from their appearance or edibility. Presence of any decay, off-odor, off-color, or foreign material (e.g.; metal, glass, wood, paint, or insect parts) shall be cause for rejection of the lot. The prepared ready-to-use dry onions shall be free from outer dry scales, tops, roots, disease, insect injury, seed stems which are tough or woody or more than 1/4 inch (0.635 cm) in diameter, stains or discoloration, sprouts, cracked fleshy scales (on whole onions), and shall not be soft, mushy, or sticky.

#### **4. REGULATORY REQUIREMENTS.**

**4.1** The delivered ready-to-use dry onions shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the ready-to-use dry onions within the commercial marketplace. Delivered ready-to-use dry onions shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

#### **5. QUALITY ASSURANCE PROVISIONS.**

**5.1 Contractor's certification.** The contractor shall certify and maintain substantiating evidence that the ready-to-use dry onions offered meet the salient characteristics of this CID, and that the ready-to-use dry onions conform to the producer's own drawings, specifications, standards, and quality assurance practices, and are the same ready-to-use dry onions offered for sale in the commercial marketplace. The Government reserves the right to require proof of such conformance prior to first delivery and thereafter as may be otherwise provided for under the provisions of the contract.

**5.2 Quality assurance.** When required in the solicitation, contract, or purchase order that product quality or acceptability or both be determined, the Processed Products Branch (PPB), Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture shall be the certifying activity and shall make the determination in accordance with applicable PPB procedures. The ready-to-use dry onions shall be examined or analyzed or both in accordance with applicable provisions in this CID, solicitation, contract, or purchase order, and, when applicable, the United States Standards for Condition of Food Containers currently in effect on the date of the solicitation.

**5.3 Examination of finished product.** For lot sizes of 2 to 501,000 bags and over, 13 bags shall be selected. The sample unit shall be 2 pounds of product from each of 13 bags yielding

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13, 2 pound samples. When the lot size is less than 13, examine all sample units. The finished ready-to-use dry onions shall be evaluated for conformance to the salient characteristics. The lot shall be rejected if one or more sample units fail to conform to the salient characteristics.

### **6. PACKAGING.**

**6.1 Preservation, packaging, packing, labeling, and case marking.** Preservation, packaging, packing, labeling, and case marking shall be as specified in the solicitation, contract, or purchase order.

### **7. NOTES.**

#### **7.1 Sources of documents.**

##### **7.1.1 Sources of information for governmental documents are as follows:**

Applicable provisions of the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. This document may be purchased from: **Superintendent of Documents, ATTN: New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954.** Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents on (202) 512-1800.

Copies of the United States Standards for Condition of Food Containers are available from: **Chairperson, Condition of Container Committee, Agricultural Marketing Service, U.S. Department of Agriculture, Room 2506, South Building, P.O. Box 96456, Washington, DC 20090-6456.**

Civil agencies and other interested parties may obtain copies of this CID from: **General Services Administration, Federal Supply Service Bureau, Specifications Section, Suite 8100, 470 L'Enfant Plaza, SW, Washington, DC 20407.**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Building 4, Section D, 700 Robbins Avenue, Philadelphia, PA 19111-5094.**

**MILITARY INTERESTS:**

**Military Coordinating Activity**

Army - GL

**Custodians**

Army - GL

Navy - SA

Air Force - 35

**Review Activities**

Army - MD, QM

Navy - MC

DLA - SS

**CIVIL AGENCY COORDINATING ACTIVITIES:**

DOJ - BOP

HHS - NIH, IHS

USDA - FV

VA - OSS

**PREPARING ACTIVITY:**

USDA - FV